



ARICHA ADORSI



TASTING NOTES

PEACH / APRICOT / SYRUPY

Aricha Adorsi from Gedeo, Ethiopia makes its debut into our filter line up. Floral and elegantly sweet, we're excited to bring this delicious coffee into the mix.

The Adorsi Washing Station, located in the area surrounding Yirgacheffe town, produces this washed lot using cherries purchased from farmers in Aricha village. Each receiving day, Adorsi takes cherries from a sample of the area's 800 farmers, with the team sorting them on intake by hand, as they float in water. A disc de-pulper then removes the majority of the skin and fruit.

At this stage, Adorsi Washing Station diverges a little from the regional norm: a submerged fermentation of 100 hours digests the last bit of mucilage. This relatively long, slow process is facilitated by replacing the fermentation water with fresh water every 24 hours, essentially creating four different stages in the process. Washed and then evenly dried over several weeks, the resulting coffee is emblematic of Gedeo's prized terroir, with clean notes of bergamot and stone fruit.

Coffee: Aricha Adorsi
Country: Ethiopia
Region: Gedeo
Producers: Testi Aricha Adorsi
Roast Level: Medium
Varieties: Keruma, Mixed
Ethiopian Landraces
Process: Washed
Altitude: 1900-2100 MASL
Landed: August

 ESPRESSO